

SHORT STORY COLLECTION

THE
DUIKER CADENZA

The duiker takes center stage in the vineyards – a solo artist amidst the vines. The duiker embodies individuality, grace, and expression in the vineyard's midst. Its presence signifies successful conservation, reflecting harmony between wildlife and viticulture, and underlines the dual goals of landscape preservation and wine production.

SAUVIGNON FUMÉ | 2024

Certified Old Vine Vineyard planted in 1986

THE VINEYARDS

The Sauvignon Blanc grapes were planted in 1986 in a combination of Tukulu and Oakleaf soils at an altitude of 160m to 195m above sea level with a south-east facing direction. The vines are vertically trellised on hedge systems of varying height according to their individual vigour and are unirrigated. This single vineyard block contains 6 666 vines = 1.61 ha.

THE WINEMAKING

The grapes were hand-picked on February 14, 2024. They were then hand-loaded into the destemmer, lightly crushed, and fed directly into the press, where they stayed on the skins for four hours to maximize flavour extraction. Juice clarification was achieved through flotation, after which the juice was partially barrel-fermented (using one 400L new oak barrel and two 300L second-fill barrels) and remained in a stainless-steel tank for further lees contact. Fermentation occurred at 14-16 degrees Celsius over 12-14 days. After fermentation, the wine was barrel-aged for 2.5 months. Bottling took place on May 13, 2024, producing only 3,211 bottles.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Fresh and inviting aroma profile cape gooseberry, pear, guava, lemon curd, elderflower with a touch of vanilla pod.

Palate: Pronounced on the palate with an excellent concentration of stone fruit flavours, including peach and apricot, complemented by tropical notes of guava. The finish is long and flavourful, ending with a touch of butterscotch.

Maturation potential: Ideal for drinking now, it will gain complexity over the next 5 years.

FOOD PAIRING

Creamy seafood risotto, scallops with lemon and capers, a classic caprese salad, or grilled citrus quail. Also pairs well with fruit tart or panna cotta.

CHEMICAL ANALYSIS

Alcohol	12.51 % by volume
Residual sugar:	2.9 g/l
Total extract:	22.3 g/l
Total acidity:	6.9 g/l
pH:	3.23
Total Sulphur:	107 mg/l

